

# Roasted Turkey Breast with Herbs

Serves: 4 to 6

Preparation Time: 35 minutes

Cooking Time:

Bone-in: 1 hour and 30 minutes

Boneless: 1 hour and 20 minutes

## Ingredients

- 1 lemon
- 6-pound single turkey breast
- 1/4 cup of softened butter
- 2 teaspoons fresh thyme leaves
- 2 teaspoons minced fresh sage
- 2 teaspoons minced fresh rosemary
- 4 to 5 minced garlic cloves
- Salt and ground pepper to taste

Watch how to make this dish online

Point the camera from your smart device at the QR code and tap the link



## Directions

1. Heat oven to 350 degrees Fahrenheit (F).
2. Cut the lemon in half. Place the turkey breast in a large or medium sized bowl or container. Rub the lemon all over the turkey breast and season with salt. If using the breast with the skin, make sure to season underneath the skin.
3. Cover and place in the refrigerator. Let the seasoned turkey rest for 20 to 30 minutes or overnight.
4. In a medium sized mixing bowl add butter, herbs and minced garlic and mix well.



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5. Remove the turkey from the refrigerator. Transfer the turkey to a baking dish or pan and pat dry with a paper towel.
6. Spread herb and garlic butter mixture all over the turkey breast, make sure not to miss underneath the skin if you are using a turkey breast with the skin on.
7. Place the turkey in the oven and bake for 70 to 90 minutes. You can also insert a meat thermometer into the turkey breast. The turkey breast is cooked through if the thermometer reads 165 degrees Fahrenheit.

## About the MSK Ralph Lauren Center

Established in 2003 as a model of high-quality compassionate care, the MSK Ralph Lauren Center (RLC) serves the Harlem community and beyond in a warm and welcoming environment. To make an appointment for a cancer screening please call **212-987-1777** or visit [MSK.org/RalphLaurenCenter](https://www.mskcc.org/RalphLaurenCenter)

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